

# delamina | EAST

## BRUNCH

SATURDAYS & BANK HOLIDAYS 11AM - 4PM, SUNDAYS 10.30AM - 4PM

### LARGE DISHES

**JAFFA-TEL AVIV STYLE** 2 EGGS - SCRAMBLED, FRIED OR POACHED

WITH MAZETIM: FETA, COURGETTE & CARROT FRITTER / HOUSE MARINATED SICILIAN OLIVES / LABNEH & ZA'ATAR / FETA WITH HONEY, SESAME & SUMAC / TAHINI & ROSE HARISSA OIL / ZHOUG / SWEET ROASTED ALMOND SPREAD / PITA & BREAD v 17.50

**SHAKSHUKA CLASSIC** EGGS COOKED IN A PAN WITH TOMATOES, PEPPERS & ONIONS, TOUCH OF CHILLI, PITA v DF 14.25 ADD CHORIZO/FETA +3.00

**GREEN SHAKSHUKA** EGGS COOKED IN A PAN WITH FETA, SPINACH, LEEKS, PEAS, CARAMELISED ONIONS, PITA v 14.75 ADD CHORIZO +3.00

**BENEDICT BALAGAN** OF SMASHED AVOCADO, CHARRED PEPPERS, SUMAC BABY SPINACH, POACHED EGGS, PAPRIKA HOLLANDAISE, NIGELLA SEEDS & CRISPY KALE ON TOASTED ENGLISH MUFFINS v 15.75

**FRIED EGG ON BEEF SHAWARMA** WITH DATES & PINE NUTS ON GRILLED PITA, TAHINI DRIZZLE DF 21.25

**PITA FLORENTINA** GRILLED WITH ZA'ATAR, ROASTED VEGETABLES, SPINACH, FETA, CHORIZO & EGG 13.50

**TABOULEH STYLE** QUINOA, FRESH HERBS, CRANBERRIES, SWEET POTATO, ROASTED ALMONDS, RAW TAHINI, BLACK GRAPE MOLLASSES VG GF 13.75

### MAZETIM

EACH AT 5.00

TAHINI & ROSE HARISSA OIL VG GF / HUMMUS & CRISPY CHICKPEAS VG GF / FETA WITH HONEY, SESAME & SUMAC v GF / LABNEH & ZA'ATAR v / SMOKEY AUBERGINE VG GF / ZHOUG VG GF / HOUSE PICKLES VG GF / HOUSE MARINATED SICILIAN OLIVES VG GF / SWEET ROASTED ALMOND SPREAD v GF / FETA, COURGETTE & CARROT FRITTER v GF 3.25 / MIXED BREAD VG 4.00

### ALL DAY HOUSE CLASSICS

**CHARCOAL GRILLED SPICED CHICKEN THIGH**, HUMMUS & TAHINI, HARISSA, POMEGRANATE SEEDS GF DF 20.25

**ANGUS BEEF KOFTAS**, PUREE OF CARAMELISED SPICED CARROTS, CHARCOALED ONIONS, CRISPY CHICKPEAS GF DF 21.50

**SALMON GLAZED & CHARCOAL-ROASTED**, MISO-TAHINI, CAVOLO NERO GF DF 25.25

**CHARRED CAULIFLOWER**, LEMON-ZEST INFUSED CRÈME FRAICHE, POMEGRANATE MOLASSES & SEEDS v GF  
SMALL 8.75 MEDIUM 13.75 LARGE 18.75

**CRISPY ROSEMARY POTATOES** ON GARLIC INFUSED YOGHURT v GF 7.00

### DRINKS BY MOOD

#### CELEBRATE

PROSECCO 8.00  
PUL BIBER-SPICED BLOODY MARY 12.50  
FIFI ABDOU BELLINI 12.00

#### RELAX

FRESH MINT TEA 3.50  
TEAS & HERBAL BLENDS 3.50  
ESPRESSO / AMERICANO 3.75  
FLAT WHITE / CAPPUCCINO / LATTE 4.00

#### REFRESH

FRESH ORANGE JUICE 5.00  
LIMONANA 4.75  
LEMONGRASS & GINGER,  
ELDERFLOWER, ORANGE & SODA 4.75  
PEACH & ROSE ICED TEA 4.25  
DATE LASSI 4.75

DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL AND IS FULLY SHARED BETWEEN THE TEAM

OUR FOOD IS PREPARED IN A KITCHEN WHERE THERE ARE NUTS AND OTHER ALLERGENS. PLEASE LET YOUR WAITER KNOW IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE.

VG - VEGAN & DF / V - VEGETARIAN / GF - GLUTEN FREE / DF - DAIRY FREE